


Retail Food Inspection Report

Floyd County Health Department

Telephone (812) 948-4726

Establishment Name BEARNO'S NEW ALBANY	Telephone Number Est 812-949-7914 Own 812-989-4469	Date of Inspection 07/19/2021	ID#		
Address 3002 CHARLESTOWN CROSSING WAY, NEW ALBANY					
Owner KIRK JOHNSON	Purpose <u> </u> Routine <u> X </u> Follow-up <u> </u> Complaint <u> </u> Pre-Operational <u> </u> Temporary <u> </u> HACCP <u> </u> Other (list)	Follow Up	Released 07/29/2021		
Owner's Address 2006 COTE DE CHAMBORD FLOYDS KNOBS, IN 47119-		Menu Type 1 <u> </u> 2 <u> X </u> 3 <u> </u> 4 <u> </u> 5 <u> </u>			
Person in Charge BRITTANY OTT/ERIC SCHULTZ					
Responsible Person's Email					
Certified Food Handler GEORGE SMITH ERIC SCHULTZ					
CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"					
Section #	C	NC	R	Narrative	To Be Corrected
191	X		X	Observed cottage cheese dated 7/7 in reach in cooler and no date mark on noodles in walk in cooler. PHF and nonPHF that are not in their original container needs to have a date mark. This will be reviewed at the next routine inspection.	TODAY
188	X		X	Observed marinara to be at 82F in hot holding well. Talked with Eric Schultz and he stated that the marinara came directly from a freshly opened can and had only been in the hot holding well for 45 minutes. I am requiring a log of checking the temp of the marinara sauce to make 135F in 2 hours. FCHD will review this at the next routine inspection. If the 135F temp cannot be achieved in 2 hours, Bearno's is to find another means to rapidly heat up the marinara sauce.	TODAY
Summary of Violations C <u> 2 </u> NC <u> 0 </u> R <u> 2 </u>					
Received by (name and title printed): BRITTANY OTT/ERIC SCHULTZ			Inspected by (name and title printed): Christa Manus EHS		
Received by (signature):			Inspected by (signature): 		
cc:		cc:		cc:	